INDEX

Volume 40, 1989

AUTHOR INDEX

Α

Almy, J. See C. S. Ough. 40:219-20.

Andersen, P. C., and B. V. Brodbeck. Chemical composition of xylem exudate from bleeding spurs of *Vitis rotundifolia* Noble and *Vitis* hybrid Suwannee in relation to pruning date. 40:155-160.

Amano, Y. See J. C. Ogbonna. 40:292-9.

Anderson, M. A. See M. A. Matthews. 40:52-60.

Ash, J. See R. Degré. 40:309-15.

Asmundson, R. V. See W. J. Kelly. 40:277-82.

В

Barillére, J. M. See V. Chevnier, 40:36-42.

Bates, R. P. See C. A. Sims. 40:272-6.

Baumes, R. See C. Tesnière. 40:183-8.

Bayonove, C. See C. Tesnière. 40:183-8.

Benz, M. See W. M. Kliewer. 40:259-64.

Bissell, P., A. Ewart, and W. Sangtippawan. Loading concentrations for tartaric and malic acid for single column HPLC organic acid analysis. 40:316-19.

Bisson, L. F. See C. J. McClellan. 40:9-15.

See F. F. Montiero. 40:1-8.

Borrull, F. See R. Marcé. 40:194-8. Bowen, P. See W. M. Kliewer. 40:259-64.

Dowell, F. See W. M. Kliewel. 40.235-04.

Brodbeck, B. V. See P. C. Andersen. 40:155-60.

Broadbent, F. E. See W. L. Peacock. 40:16-20.

C

Calull, M. See R. Marcé. 40:194-8.

Calvayrac, R. See D. Troton. 40:175-82.

Charpentier, M. See D. Troton. 40:175-82.

Cheynier, V., J. Rigaud, J. M. Souquet, J. M. Barillère, and M. Moutounet. Effect of pomace contact and hyperoxidation on the phenolic composition and quality of Grenache and Chardonnay wines. 40:36-42.

_____, J. M. Souquet, and M. Moutounet. Glutathione content and glutathione to hydroxycinnamic acid ratio in *Vitis vinifera* grapes and musts. 40:320-4.

Christensen, L. P., and R. J. Smith. Effects of persistent woody laterals on bud performance of Thompson Seedless fruiting canes. 40:27-30.

See W. L. Peacock. 40:16-20.

Clark, J. R. See R. G. Goldy. 40:253-8.

Conradie, W. J., and D. Saayman. Effects of long-term nitrogen, phosphorus, and potassium fertilization on Chenin blanc vines. I. Nutrient demand and vine performance. 40:85-90.

rus, and _____. Effects of long-term nitrogen, phosphorus, and potassium fertilization on Chenin blanc vines. II. Leaf analyses and grape composition. 40:91-8.

n

Davenport, M. See C. S. Ough. 40:208-13.

Degré, R., D. Y. Thomas, J. Ash, K. Mailhiot, A. Morin, and C. Dubord. Wine yeast strain identification. 40:309-15.

De La Torre, M. C. See M. Marti. 40:221-3.

Does, A. L. See C. J. McClellan, 40:9-15.

Dozen, N. M., and A. C. Noble. Sensory study of the effect of fluorescent light on a sparkling wine and its base wine. 40:265-71.

Drysdale, G. S., and G. H. Fleet. The growth and survival of acetic acid bacteria in wines at different concentrations of oxygen. 40:99-105.

Dubord, C. See R. Degré. 40:309-15.

Duteurtre, B. See D. Troton, 40:175-82.

F

Ewart, A. See P. Bissell. 40:316-19.

F

Flanzy, C. See C. Tesnière. 40:183-8.

Fleet, G. H. See G. S. Drysdale. 40:99-105.

G

Gallander, J. F. See K. L. Wilker. 40:224-6.

Garcia-Rodriguez, C. See E. Hebrero. 40:283-91.

Goheen, A. C. Honorary Research Lecture. Virus diseases and grapevine selection. 40:67-72.

Goldy, R. G., E. P. Maness, H. D. Stiles, J. R. Clark, and M. A. Wilson. Pigment quantity and quality characteristics of some native *Vitis rotundifolia* Michx. 40:253-8.

Guasch, J. See R. Marcé. 40:194-8.

н

Hara, S. See J. C. Ogbonna. 40:292-9.

Hebrero, E., C. Garcia-Rodriguez, C. Santos-Buelga, and J. C. Rivas-Gonzalo. Analysis of anthocyanins by high performance liquid chromatography-diode array spectroscopy in a hybrid variety (Vitis vinifera X Vitis berlandieri 41B). 40:283-91.

Hellman, W. E., G. L. Yokum, and R. J. Robel. Preliminary evaluation of dimethyl anthranilate as a bird repellent on grapes. 40:140-2.

Herrick, I. W. See C. W. Nagel. 40:81-5.

Hopcroft, D. H. See W. J. Kelly. 40:277-82.

Howell, G. H. See D. P. Miller. 40:170-4.

Huang, Z., and C. S. Ough. Effect of vineyard locations, varieties, and rootstocks on the juice amino acid composition of several cultivars. 40:135-9.

1

Ingledew, W. M. See E. Munoz. 40:61-4.

J

Jaworski, A. See C. Y. Lee. 40:43-6.

Johnson, M. G. See K. J. Moore. 40:214-18.

Johnson, R. P. See C. A. Sims. 40:272-6.

Joseph, K. See C. S. Ough. 40:208-13.

K

Kelly, W. J., R. V. Asmundson, and D. H. Hopcroft. Growth of Leuconostoc oenos under anaerobic conditions. 40:277-82.

Kingston, C. M., and C. W. Van Epenhuijsen. Influence of leaf area on fruit development and quality of Italia glasshouse table grapes. 40:130-4.

Kliewer, W. M., P. Bowen, and M. Benz. Influence of shoot orientation on growth and yield development in Cabernet Sauvignon. 40:259-64. See A. Zelleke. 40:47-51.

L

Lee, C. Y., and A. Jaworski. Major phenolic compounds in ripening white grapes. 40:43-6.

Litchev, V. Influence of oxidation processes on the development of the taste and flavor of wine distillates. 40: 31-5.

M

Mackenzie, D. H. See M. W. Moncur. 40:21-6.

Magyar, I., and I. Panyik. Biological deacidification of wine with Schizosaccharomyces pombe entrapped in Ca-alginate gel. 40:233-40

Mailhiot, K. See R. Degré, 40:309-15.

Maness, E. P. See R. G. Goldy. 40:253-8.

Marcé, R. M., M. Calull, J. Guasch, and F. Borrull. Determination of free amino acids in wine by HPLC using precolumn derivatization with phenylisothiocyanate. 40:194-8.

Marti, M., and M. C. De La Torre. Determination of molecular weight of polysaccharides in musts and wines by HPLC. 40:221-3.

Matthews, M. A., and M. M. Anderson. Reproductive development in grape (*Vitis vinifera* L.): Responses to seasonal water deficits. 40:52-60.

McClellan, C. J., A. L. Does, and L. F. Bisson. Characterization of hexose uptake in wine strains by Saccharomyces cerevisiae and Saccharomyces bayanus. 40:9-15.

McIntyre, G. N. See M. W. Moncur, 40:21-6.

Miller, D. P., and G. S. Howell. The effect of various carbonic maceration treatments on must and wine composition of Marechal Foch. 40:170-4.

Moncur, M. W., K. Rattigan, D. H. Mackenzie, and G. N. McIntyre. Base temperature for budbreak and leaf appearance of grapevines. 40:21-6.

Monteiro, F. F., E. K. Trousdale, and L. F. Bisson. Ethyl carbamate formation in wine: Use of radioactively labeled precursors to demonstrate the involvement of urea. 40:1-8.

Moore, K. J., and M. G. Johnson. Preservation of wine must yeasts by drying on calcium alginate swabs. 40:214-18.

Morin, A. See R. Degré. 40:309-15.

Morrison, J. C. See J. K. Rosenquist. 40:241-4.

Moutounet, M. See V. Cheynier. 40:36-42.

Munoz, E., and W. M. Ingledew. An additional explanation for the promotion of more rapid, complete fermentation by yeast hulls. 40:61-4.

Murphey, J. M., S. E. Spayd, and J. R. Powers. Effect of grape maturation on soluble protein characteristics of Gewürztraminer and White Riesling juice and wine. 40:199-207.

_____, and _____. Estimation of soluble protein concentration of white wines using Coomassie brilliant blue G-250. 40:189-93.

N

Nagel, C. W., and I. W. Herrick. The effect of malate or lactate

content on the pH-TA relationship of potassium bitartrate saturated alcohol-water solutions. 40:81-5.

_____, and K. M. Weller. Colorimetric determination of urea in wine. 40:143-4.

Nakamura, K. See J. C. Ogbonna. 40:292-9.

Noble, A. C. See N. M. Dozen, 40:265-71.

0

Ogbonna, J. C., Y. Amano, K. Nakamura, K. Yokotsuka, Y. Simazu, M. Watanabe, and S. Hara. A multistage bioreactor with replaceable bioplates for continuous wine fermentation. 40:292-8.

Ough, C. S., M. Davenport, and K. Joseph. Effects of certain vitamins on growth and fermentation rate of several commercial active dry wine yeasts. 40:208-13.

_____, D. Stevens, and J. Almy. Preliminary comments on effects of grape vineyard nitrogen fertilization on the subsequent ethyl carbamate formation in wines. 40:219-20.

See Z. Huang. 40:135-9.

See G. Trioli. 40:245-52.

P

Panyik, I. See I. Magyar. 40:233-40.

Peacock, W. L., L. P. Christensen, and F. E. Broadbent. Uptake, storage, and utilization of soil-applied nitrogen by Thompson Seedless as affected by time of application. 40:16-20.

Powers, J. R. See J. M. Murphey. 40:189-93, 199-207.

R

Rattigan, K. See M. W. Moncur. 40:21-6.

Reynolds, A. G., and D. A. Wardle. Effects of timing and severity of summer hedging on growth, yield, fruit composition, and canopy characteristics of de Chaunac. I. Canopy characteristics and growth parameters. 40:109-20.

, and _____. Impact of various canopy manipulation techniques on growth, yield, fruit composition, and wine quality of Gewürztraminer. 40:121-9.

, and ____. Influence of fruit microclimate on monoterpene levels of Gewürztraminer. 40:149-54.

______, and ______. Effects of timing and severity of summer hedging on growth, yield, fruit composition, and canopy characteristics of de Chaunac. II. Yield and fruit composition. 40:299-308.

Rigaud, J. See V. Cheynier. 40:36-42.

Rivas-Gonzalo, J. C. See E. Hebrero. 40:283-91.

Robel, R. J. See W. E. Hellman. 40:140-2.

Robillard, B. See D. Troton. 40:175-82.

Robin, J. P., C. G. Romieu, and F. X. Sauvage. Anaerobic metabolism of organic and amino acids in grape. I. A device for measuring the decarboxylating and ethanol-releasing kinetics from a single ¹⁴C-labeled berry. 40:161-9.

Rodriguez, S. B. See I.-M. Tegmo-Larsson. 40:106-8.

Romieu, C. G. See J. P. Robin. 40:161-9.

Rosenquist, J. K., and J. C. Morrison. Some factors affecting cuticle and wax accumulation on grape berries. 40:241-4.

S

Saayman, D. See W. J. Conradie. 40:85-90, 91-8.

Sangtippawan, W. See P. Bissell. 40:316-19.

Santos-Buelga, C. See E. Hebrero. 40:283-91.

Sauvage, F. X. See J. P. Robin. 40:161-9.

Sciancalepore, V. Extraction of protein from wine lees. 40:65-6.

Simazu, Y. See J. C. Ogbonna. 40:292-9.

Sims, C. A., R. P. Johnson, and R. P. Bates. Quality of a non-

sulfited Vitis rotundifolia and a Euvitis hybrid white wine produced from ultrafiltered juice, 40:272-6.

Souguet, J. M. See V. Chevnier. 40:36-42.

Spayd, S. E. See J. M. Murphey. 40:189-93, 199-207.

Spittler, T. D. See I.-M. Tegmo-Larsson, 40:106-8.

Stevens, D. See C. S. Ough, 40:219-20.

Stiles, H. D. See R. G. Goldv. 40:253-8.

Tegmo-Larsson, I.-M., T. D. Spittler, and S. B. Rodriguez, Effect of malolactic fermentation on ethyl carbamate formation in Chardonnay wine, 40:106-8,

Tesnière, C., R. Baumes, C. Bayonove, and C. Flanzy. Effect of simulated alcoholic fermentation on aroma components of grape berries during anaerobic metabolism. 40:183-8.

Thomas, D. Y. See R. Degré. 40:309-15.

Trioli, G., and C. S. Ough, Causes for inhibition of an acid urease from Lactobacillus fermentum. 40:245-52.

Troton, D., M. Charpentier, B. Robillard, R. Calvayrac, and B. Duteurtre. Evolution of the lipid contents of Champagne wine during the second fermentation of Saccharomyces cerevisiae. 40:175-82.

Trousdale, E. K. See F. F. Montiero, 40:1-8.

Van Epenhuiisen, C. W. See C. M. Kingston, 40:130-4.

Wardle, D. A. See A. G. Revnolds, 40:109-20, 131-9, 149-54. 299-308.

Watanabe, M. See J. C. Ogbonna. 40:292-9.

Weller, K. M. See C. W. Nagel. 40:143-4.

Wilker, K. L., and J. F. Gallander, Comparison of Sevval blanc wines aged with air- and kiln-dried American white oak. 40.224-6

Wilson, M. A. See R. G. Goldv. 40:253-8.

Yokotsuka, K. See J. C. Ogbonna, 40:292-9.

Yokum, G. L. See W. E. Hellman, 40:140-2.

7

Zelleke, A., and W. M. Kliewer. The effects of hydrogen cyanamide on enhancing the time and amount of budbreak in young grape vineyards. 40:47-51.

SUBJECT INDEX

Acetic acid. concentration in wine. 40:99-105.

Acetic acid bacteria, growth and survival in wine, 40:99-105.

Acetobacter, 40:99-105

Acid(s). See also specific acid.

acetic. concentration in wine. 40:99-105.

amino. determination in wines. 40:194-8.

juice, 40:135-9.

fatty. characterization for yeast identification. 40:309-15. metabolism in grapes. 40:161-9.

xylem exudate. 40:155-60. malic. analysis. 40:316-19.

decomposition. 40:233-40, 292-8.

organic. anaerobic metabolism in grapes. 40:161-9. HPLC analysis. 40:316-19.

pH and TA effects on. 40:81-5.

Acidity. reduction. 40:233-40, 292-8.

titratable. lactate content effect on. 40:81-5. malate content effect on, 40:81-5.

total, carbonic maceration effects on Marechal Foch. 40:171-4.

Aging, wine. in oak. 40:224-6.

Alcoholic fermentation, simulated. effect on aroma components of grape berries during anaerobic metabolism. 40:183-8.

Algorithm to show effect of organic acid composition on pH and titratable acidity. 40:81-5.

Amino acids. determination in wine. 40:194-8. iuice. 40:135-9.

metabolism in grapes. 40:161-9. xylem exudate. 40:155-60.

Anaerobic metabolism. Leuconostoc oenos. 40:277-82. organic and amino acids in grapes. 40:161-9. simulated alcoholic fermentation effect on aroma components of grape berries during. 40:183-8.

Anaerobiosis. 40:161-9,183-8.

Anthocyanins. analysis by HPLC-diode array spectroscopy. 40.283-91

Vitis rotundifolia pigmentation. 40:253-8.

Aroma. See also Sensory.

components of grape berries. 40:183-8.

lightstruck, 40:265-71.

simulated alcoholic fermentation effects on. 40:183-8.

sunstruck. 40:265-71.

Aromatic aldehydes. in aging wine distillates. 40:31-5.

Author guide, 40:

Barrel aging. air- and kiln-dried oak. 40:224-6. oxidation effects on wine distillates during, 40:31-5.

Base temperature for grapevine budbreak and leaf appearance. 40:21-6.

Biocatalyst influence on wine quality, 40:233-40, 292-8.

Bioplate, replaceable. in multistage bioreactor for continuous fermentation, 40:292-8.

Bioreactor, multistage. 40:292-8.

Bird damage and control. 40:140-2.

Botrytis cinerea. susceptibility relationship to wax development on grape berries. 40:241-4.

Brandy, oxidation effects on flavor, 40:31-5.

Browning, wine, pigment quality of Vitis rotundifolia, 40:253-8. pomace contact and hyperoxidation effects on Grenache and Chardonnay, 40:36-42.

Bud fruitfulness. woody laterals effects on. 40:27-30.

Budbreak, base temperatures for, 40:21-6. hydrogen cyanamide effects on. 40:47-51.

Cabernet franc grapevines. reproductive development. 40:52-

response to seasonal water deficit. 40:52-60.

Cabernet Sauvignon grapevines. shoot orientation influence on growth and yield. 40:259-64.

Calcium alginate. gel entrapped Schizosaccharomyces pombe for deacidification of wine. 40:233-40.

swabs for preservation of wine must yeasts. 40:214-18.

Canopy management, Cabernet Sauvignon, 40:259-64.

effects on monoterpene levels of Gewürztraminer. 40:149-54.

effects of manipulation techniques on Gewürztraminer grapes and wine quality, 40:121-9.

Gewürztraminer. 40:149-54.

summer hedging effects on de Chaunac vines. 40:109-20, 299-309.

Canopy microclimate. See Canopy and Microclimate.

Carbonic maceration. effect on Marachel Foch must and wine. 40:170-4.

in grape berries. 40:161-9, 181-8.

Champagne wine. lipid content during second fermentation of Saccharomyces cerevisiae. 40:175-82.

Chenin blanc grapevines, fertilization of, 40:85-90.

Chromatography, gas. volatile compounds analysis. 40:183-8.

Chromatography, high performance liquid. amino acid analysis in juice. 40:135-9.

anthocyanins analysis, 40:283-91,

free amino acids determination in wine. 40:194-8.

organic acid analysis. 40:316-19.

polysaccharide molecular weight determination in must and wine. 40:221-3.

Continuous fermentation of wine. 40:292-8.

Cuticle accumulation on grape berries. 40:241-4.

Cyanamide. budbreak enhancement. 40:47-51.

D

Deacidification of wine, 40:233-40, 292-8.

Decarboxylation. measurement of decarboxylating and ethanolreleasing kinetics from a ¹⁴C-labeled berry. 40:161-9.

de Chaunac grapevines. summer hedging effects on. 40:109-20, 299-309.

Disease, grapevine. *Botrytis cinerea*. susceptibility relationship to wax development on grape berries. 40:241-4. virus. 40:67-72.

Dimethyl anthranilate as bird repellent. 40:140-2.

Distillate, wine. effects of oxidation process on flavor. 40:31-5.

DNA fingerprinting for wine yeast identification. 40:309-15.

Dormancy, grapevine. hydrogen cyanamide effect on release from. 40:47-51.

Dye-binding assay of soluble protein concentration in white wines. 40:189-93.

E

Epicuticular wax on grape berries. 40:241-4.

Ethanol. acetic acid bacteria effect on concentration in wine. 40:99-105.

-releasing kinetics in grape. 40:161-9.

Ethyl carbamate. formation in wine. 40:1-8, 106-8, 219-20. nitrogen fertilization effects on formation in wine. 40:219-

Euvitis. hybrid white wine quality from ultrafiltered juice. 40:272-6.

Extraction of protein from wine lees. 40:65-6.

F

Fatty acids. degradation during second fermentation of Champagne wine. 40:175-82.

profile for yeast identification. 40:309-15.

Fermentation. alcoholic. effect on aroma components of grape berries. 40:183-8.

continuous. 40:292-8.

lipid content evolution during second fermentation of Saccharomyces cerevisiae. 40:175-82.

malolactic. fermentation effect on ethyl carbamate formation in wine. 40:106-8.

Leuconostoc oenos growth. 40:277-82.

Saccharomyces cerevisiae. 40:175-82, 309-15. veast hulls. 40:61-4.

veast identification, 40:309-5.

Fertilization. nitrogen. effects on ethyl carbamate formation in wines. 40:219-20.

long term effects on Chenin blanc vines. 40:85-90.

soil-applied. 40:16-20.

phosphorus. long term effects on Chenin blanc vines. 40:85-90.

potassium. long term effects on Chenin blanc vines. 40:85-90.

Thompson Seedless vines. 40:16-20.

Flavanols, 40:36-42, 43-6.

Flavor. See also Sensory.

Gewürztraminer berries. 40:149-54.

wine distillates, 40:31-5.

Flowering. Vitis vinifera response to seasonal water deficits. 40:52-60.

Free radicals. lignin conversion to aromatic aldehydes. 40:31-5. French-American hybrids. hedging effects on. 40:109-20, 299-

Fruit composition. light exposure effects on Gewürztraminer. 40:149-54.

summer hedging effects on de Chaunac. 40:109-20, 299-309.

Fruit development. leaf area influence on Italia grapes. 40:130-4.

Fruitset, responses to seasonal water deficits, 40:52-60.

G

Gas chromatography. See Chromatography.

Gewürztraminer grapevines. canopy microclimate. 40:149-54. monoterpene levels of berries. 40:149-54.

Gewürztraminer wine. soluble protein. 40:199-207.

Glasshouse Italia grapes. 40:130-4.

Gluconobacter. 40:99-105.

Glucose uptake in wine yeasts. 40:9-15.

Glutathione:hydroxycinnamic acid ratio in Vitis vinifera. 40:320-4.

Grape(s). anthocyanins. 40:253-8.

composition. long-term fertilization effects on. 40:91-8. glutathione:hydroxycinnamic acid ratio in *Vitis vinifera*. 40:320-4.

Koshu. 40:292-8.

pigmentation. 40:253-8.

ripening. phenolic compounds during. 40:43-6.

table. Italia. 40:130-4.

Grape berry. alcoholic fermentation effects on aroma components. 40:183-8.

anthocyanins. 40:253-8.

aroma components during anaerobic metabolism. 40:183-8.

cuticle and wax accumulation. 40:241-4.

phenolic compounds concentrations during ripening. 40:43-6.

pigmentation. 40:253-8.

Grape skins, phenolic compounds concentration during ripening, 40:43-6.

Grapevine(s). bud fruitfulness. 40:27-30.

budbreak, 40:21-6.

Cabernet franc. 40:52-60.

Cabernet Sauvignon canopy management. 40:259-64.

canes, 40:27-30.

Chenin blanc, fertilization, 40:85-90, 91-8,

de Chaunac, summer hedging, 40:109-20, 299-309.

fertilization. See Fertilization.

French-American hybrids. 40:109-20, 299-309.

fruiting canes. 40:27-30.

Gewürztraminer, 40:149-54.

lateral shoots effects on budding performance. 40:27-

leaf appearance, 40:21-6.

Noble xvlem exudate composition, 40:155-60.

nutrient demand. 40:85-90, 91-8.

pruning. See also Canopy management.

xylem fluid composition. 40:155-60.

selection. 40:67-72, 253-8.

shoot growth. 40:85-90, 91-98.

shoot positioning, 40:259-64.

summer hedging. 40:109-20, 299-309.

Suwannee xylem exudate composition. 40:155-60.

Thompson Seedless. bud fruitfulness. 40:27-30.

nitrogen fertilization. 40:21-6.

winter injury. 40:109-20, 299-309.

virus diseases. 40:67-72. xylem. 40:155-60.

.

Heat sums, 40:21-6.

Hedging, summer. 40:109-20, 299-309.

Hexose uptake in Saccharomyces cerevisiae and Saccharomyces bayanus. 40:9-15.

HPLC. See Chromatography.

Hulls, yeast. See Yeast hulls.

Hybrid, anthocyanin analysis, 40:283-91.

French-American. canopy microclimate. 40:109-20, 299-309.

Vitis. Suwannee. 40:155-60.

Hydrogen cyanamide effects on budbreak, 40:47-51.

Hydroxycinnamic acids. 40:36-42, 320-4.

glutathione:hydroxycinnamic acid ratio in *Vitis vinifera*. 40:320-4.

tartrates. 40:43-6.

IJK

Identification. yeast strain. 40:309-15.

Immobilized yeast. 40:233-40, 292-8.

Italia grapes. leaf area effect on fruit development and quality. 40:130-4.

Juice, grape. colorimetric determination of urea in. 40:143-4.

Killer yeast. 40:292-8, 309-15.

Koshu must. continuous fermentation. 40:292-8.

L

Labeling, radioactive. demonstrate urea involvement in ethyl carbamate formation in wine. 40:1-8.

measure decarboxylating and ethanol-releasing kinetics from grapes. 40:161-9.

Lactate. effect on pH and titratable acidity. 40:81-5.

Lactic acid bacteria. effect on ethyl carbamate formation in wine. 40:106-8.

Leuconostoc oenos anaerobic metabolism. 40:277-82. Lactobacillus fermentum. acid urease inhibition. 40:245-52. Lateral shoots. effects on bud performance of fruiting canes. 40:27-30

Leaf, analysis of fertilization effects, 40:91-8.

appearance, base temperatures for, 40:21-6.

area. influence on fruit development and quality of Italia grapes. 40:130-4.

initiation rate, 40:259-64.

Lees, wine. protein extraction of. 40:65-6.

Light exposure. effect on monoterpene levels of Gewürztraminer, 40:149-54.

Lightstruck aroma, 40:265-71,

Lignin, oxidation of in aging wine distillates, 40:31-5.

Lipid content of Champagne wine during second fermentation of Saccharomyces cerevisiae. 40:175-82.

Leuconostoc oenos. growth under anaerobic conditions.

M

Macroelements in xylem exudate from bleeding spurs. 40:155-60.

Malate effect on pH and titratable acidity. 40:81-5.

Malic acid. analysis. 40:316-19.

decomposition. 40:233-40, 292-8.

Malolactic fermentation effect on ethyl carbamate formation in wine. 40:106-8.

Leuconostoc oenos growth under anaerobic conditions. 40:277-82.

Marachel Foch wine. carbonic maceration. 40:171-4.

Maturation, grape. effect on soluble protein characteristics of juice and wine. 40:199-202.

phenolic compounds in ripening white grapes. 40:43-6.

Metabolism, anaerobic in grape. 40:161-9.

Microclimate, grapevine. effect on monoterpene levels of Gewürztraminer. 40:149-54.

summer hedging effects on. 40:109-20, 299-309.

Microelements in xylem exudate from bleeding spurs. 40:155-

Mineral nutrition (grapevine). nitrogen. 40:16-20, 85-90. phosphorus. 40:85-90.

potassium. 40:85-90.

Monoterpenes concentration in Gewürztraminer. 40:121-9.

Multistage bioreactor for continuous wine fermentation. 40:292-

Muscadine grapes. pigment characteristics. 40:253-8.

Must. carbonic maceration effect on Marechal Foch. 40:171-4. glutathione:hydroxycinnamic acid ratio in *Vitis vinilera*. 40:320-4.

oxidation. 40:36-42.

polysaccharide molecular weight determination. 40:221-3.

Ν

Nitrogen fertilization. 40:16-20, 85-90, 90-8, 219-20.

effects on ethyl carbamate formation in wine. 40:219-20. long-term effects on Chenin blanc vines. 40:85-90, 91-8. soil-applied. on Thompson Seedless vines. 40:16-20.

Nutrient demand. N, P, and K fertilization. 40:85-90, 91-8.

0

Oak barrel. See Barrel.

Organic acids. analysis. 40:316-19. metabolism in grapes. 40:161-9.

xylem exudate. 40:155-60.

Oxidation. effects on wine flavor. 40:31-5.

effects on phenolic composition of Grenache and Chardonnay wines. 40:36-42.
must. 40:36-42.
non-enzymic, 40:31-5.

Oxygen effect on acetic acid bacteria growth, 40:99-105.

P

Paclobutrazol use on Gewürztraminer vines. 40:121-9.

Pesticides. dimethyl anthranilate as bird repellent. 40:140-2.

pH-TA relationship. lactate effect on. 40:81-5. malate effect on. 40:81-5.

Phenolic composition. carbonic maceration effects on. 40:171-

hyperoxidation effect on. 40:36-42. Chardonnay wines. 40:36-42. Grenache wines. 40:36-42. ripening white grapes. 40:43-6. pomace contact effect on. 40:36-42. seasonal variations in ripening white

seasonal variations in ripening white grapes. 40:43-6.

Phenols. interference in soluble protein estimation in white wines, 40:189-93.

Phenology, grapevine. 40:21-6.

Phosphorus fertilization effects on Chenin blanc vines. 40:85-90, 91-8.

Pigment. Vitis rotundifolia characteristics. 40:253-8.

Polyphenols in wine distillates. 40:31-5.

Polysaccharides. molecular weight determination in musts and wines by HPLC. 40:221-3.

Pomace contact effect on phenolic composition. 40:36-42.

Potassium fertilization effects on Chenin blanc vines. 40:85-90, 91-8.

Prefermentation treatment. hyperoxidation effects on phenolic content and quality. 40:36-42.

Procyanidins in ripening white grapes. 40:43-6.

Protein. assay for white grapes. 40:189-93 extraction from wine lees. 40:65-6. grape maturation effect on stability

grape maturation effect on stability in juice and wine. 40:199-207.

Pruning. Cabernet Sauvignon. 40:259-64. de Chaunac vines. 40:109-20, 299-309.

Gewürztraminer vines. 40:149-54. lateral shoots. 40:24-30.

xylem fluid composition from pruning wounds. 40:155-60.

R

Radioactive labeling of urea to monitor ethyl carbamate formation. 40:1-8.

Residence time distribution of fluids in bioreactor. 40:292-8.

Ripening, grape. leaf area influence on in Italia grapes. 40:130-4.

phenolic compound in white grapes. 40:43-6.

Rootstock effects on amino acid content of juice. 40:135-9.

S

Saccharomyces bayanus. hexose uptake. 40:9-15.

Saccharomyces cerevisiae. continuous fermentation. 40:292-8. deacidification of wine. 233-40, 292-8.

hexose uptake. 40:9-15.

identification of strains. 40:309-15.

lipid content evolution during second fermentation in Champagne wine. 40:175-82.

vitamin effects on growth and fermentation rate. 40:208-

Schizosaccharomyces pombe. 40:233-40, 292-8.

Sensory qualities of wine. development during aging of wine distillates. 40:31-5.

fluorescent light effects on. 40:265-71. lightstruck aroma. 40:265-71.

sparkling wine. 40:265-71. sunstruck aroma. 40:265-71.

Seyval blanc wine. oak aging. 40:224-6.

Shoot growth, fertilization effects on, 40:85-90.

Shoot orientation. Cabernet Sauvignon vines. 40:259-64.

Sluggish fermentation. See Fermentation.

Soil fertilization. 40:16-20, 85-90.

Soluble protein. estimation in white wines. 40:189-93. grape maturation effect on. 40:199-207.

Sterols in yeast hulls. 40:61-4.

Stuck fermentation. See Fermentation.

Sugar(s). hexose uptake in wine yeasts. 40:9-15. in xylem exudate. 40:155-60.

Sulfites. effect on wine from ultrafiltered juice. 40:272-6.

Sunstruck aroma. 40:265-71.

T

Tartaric acid analysis. 40:316-19.

Temperature, budbreak and leaf appearance requirements, 40:21-6.

Terpenes in Gewürztraminer berries. 40:149-54.

Thompson Seedless grapevines. bud fruitfulness. 40:27-30. fruiting canes. 40:27-30.

nitrogen fertilization, 40:16-20.

Titratable acidity. lactate effect on. 40:81-5. malate effect on. 40:81-5.

Training, grapevine. See Canopy management.

UV

Ultrafiltration. 40:272-6.

Unsaturated fatty acids in yeast hulls. 40:61-4.

Urea. acid urease inhibition. 40:245-52.

eta. acid drease inhibition. 40:245-52.
colorimetric determination of. 40:143-4.
ethyl carbamate formation, involvement in. 40:1-8.
nitrogen fertilization effects on formation in wines.
40:219-20.

Urease. from Lactobacillus fermentation. 40:245-52.

Virus, grapevine, 40:67-72.

Vitamin effects on growth and fermentation rate of wine yeasts. 40:208-13.

Vitis rotundifolia. See also specific cultivars. pigment characteristics. 40:253-8. wine quality from ultrafiltered juice. 40:272-6.

xylem exudate composition. 40:155-60.

Vitis vinifera. See also specific cultivars.

monoterpene levels of Gewürztraminer. 40:149-54.
reproductive development. 40:52-60.

seasonal water deficits, responses to. 40:52-60.

Volatile fatty acids. profile for wine yeast strain identification .

40:309-15.

w

Water potential. Vitis vinifera responses to seasonal deficit. 40:52-60.

Wax accumulation on grape berries. 40:241-4.

White Riesling wine. grape maturity effect on soluble protein. 40:199-207.

Wine. analysis for urea. 40:143-4.

browning, prefermentation treatment effects on, 40:36-42.

carbonic maceration. 40:171-4.

Champagne, lipid content, 40:175-82.

Chardonnay. prefermentation treatment. 40:36-42.

color. 40:272-6.

continuous fermentation. 40:292-8.

deacidification. 40:233-40, 292-8.

distillates. 40:31-5.

ethyl carbamate formation in. 40:1-8, 106-8, 219-20.

Gewürztraminer. canopy manipulation effects on wine quality. 40:121-9.

soluble protein in. 40:199-209.

Grenache. prefermentation treatments. 40:36-42.

haze. 40:189-93.

hyperoxidation, 40:36-42.

lees, protein extraction from, 40:65-6.

Marechal Foch. carbonic maceration effects on. 40:171-

oak aging. 40:224-6.

oxidation. 40:31-5.

phenolic content. 40:36-42.

polysaccharide molecular weight determination. 40:221-

pomace contact effect on phenolic content and quality. 40:36-42.

prefermentation treatment. 40:36-42.

Seyval blanc. oak aging. 40:224-6.

soluble protein. 40:189-93, 199-207.

sparkling. light effect on sensory qualities. 40:265-71.

sulfited. 40:272-6.

urea. determination. 40:143-4.

involvement in ethyl carbamate formation. 40:1-8, 219-20.

White Riesling, soluble protein in. 40:199-207.

yeast. See Yeast(s).

Xylem exudate chemical composition, 40:155-60.

Yeast(s). DNA fingerprinting. 40:309-15.

hexose uptake in, 40:9-15.

hulls. 40:61-4.

identification of strains. 40:309-15

immobilized. 40:233-40, 292-8.

killer. 40:292-8, 309-15.

preservation by drying on calcium alginate swabs. 40:214-18.

Saccharomyces bayanus, hexose uptake, 40:9-15. Saccharomyces cerevisiae. continuous wine fermenta-

tion. 40:292-8. deacidification of wine. 40:233-40.

hexose uptake. 40:9-15.

identification of strains. 40:309-15.

second fermentation in Champagne wine. 40:175-82.

vitamin effects on growth and fermentation rate. 40:208-13.

Schizosaccharomyces pombe. 40:233-40, 292-8.

survival factors. 40:61-4.

vitamin effects on growth and fermentation rate. 40:208-13.

Yield, grapevine, Cabernet Sauvignon, 40:259-64...

canopy manipulation effects on. 40:121-9.

de Chaunac. 40:299-308.

Gewürztraminer. 40:121-9.

nitrogen fertilization effects on. 40:85-90.

phosphorus fertilization effects on 40:85-90.

potassium effects on. 40:85-90.

shoot orientation influence on. 40:259-64.

summer hedging effects on. 40:109-20, 299-308.

water deficit, response to. 40:52-60.